

Cider Brined Turkey

INGREDIENTS:

1½ gallons water
2 cups salt, Kosher
1 cup sugar
1 cup honey
1 quart apple cider
1 cup cider vinegar
½ cup garlic cloves, chopped
¼ cup ginger, grated
¼ teaspoon black peppercorn (12 each)
1 tablespoon chili flakes
8 sprigs thyme, fresh, rough chop
8 sprigs rosemary, fresh, rough chop
Extra virgin olive oil

Turkey 10 -12 pounds (not self-basting), whole, wings clipped



PROCEDURE :

- Pre-heat oven 350°.
- Combine all ingredients in large pot.
- Bring to a boil over high heat and remove from heat.
- Cool to room temperature, then refrigerate.
- Unwrap turkey, remove giblets. Rinse under cold water.
- Once brine is cooled (40° or below), place turkey in the brine and cover. Keep submerged turkey in the refrigerator for 8 to 12 hours. The turkey and brining solution must be refrigerated for the entire soaking time.
- After 12 hours, remove turkey from brine and rinse inside and outside of turkey. Spritz skin with olive oil. Discard the brining solution.
- Place neck, wing bones, and giblets in roasting pan. Place turkey on top.
- Roast for 1 hour at 350° uncovered; Lower oven temperature to 275° and cover turkey with foil. Roast for one additional hour.
- For final browning, raise oven temperature to 350° and remove foil. Cook for 15 minutes.
- Check for internal temperature of 165°.
- Remove from oven and leave covered. Let turkey rest ½ hour.